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## FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

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The following symbols are used in this user manual:

Important information concerning your personal safety and information on how to avoid damaging the appliance.

General information and tips

Environmental information

Subject to change without notice

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# SAFETY INFORMATION

Before the installation and use, read this manual carefully:

- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.
The manufacturer is not responsible if incorrect installation or use results in damage.

## Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- WARNING: Keep children and animals away from the appliance when the door is open or the appliance is in the operation, because it becomes hot. There is the risk of injury or other permanent disability.
- If the appliance has Child Lock or Key Lock (Control Lock) function, use it. It prevents children and animals from accidental operation of the appliance.

## General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

## Installation

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not lift the appliance by the handle.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

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- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.
- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.
- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.

## Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shockproof socket.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

## Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- The interior of the appliance becomes hot during use. There is the risk of burns. Do not touch the heating elements in the appliance. Use gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.
- To prevent damage or discoloration to the enamel:
  - Do not put any objects directly on the appliance floor and do not cover it with aluminium foil.
  - Do not put water directly into the hot appliance.
  - Do not keep moist dishes and food in the appliance after you finish the cooking.
- Discoloration of the enamel has no effect on the performance of the appliance so it is not a defect in the sense of the warranty law.
- Do not apply pressure on the open door.

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- Always close the appliance door when you cook, even while grilling.

## Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- Use a deep baking tray for very moist cakes to prevent that fruit juices cause stains that can be permanent.
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Do not clean catalytic enamel (if applicable).

## Risk of fire

- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance.

## Oven lamp

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.
- If it becomes necessary to replace the lamp, use one of the same power and specifically designed for household appliances only.
- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock.

## Service centre

- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

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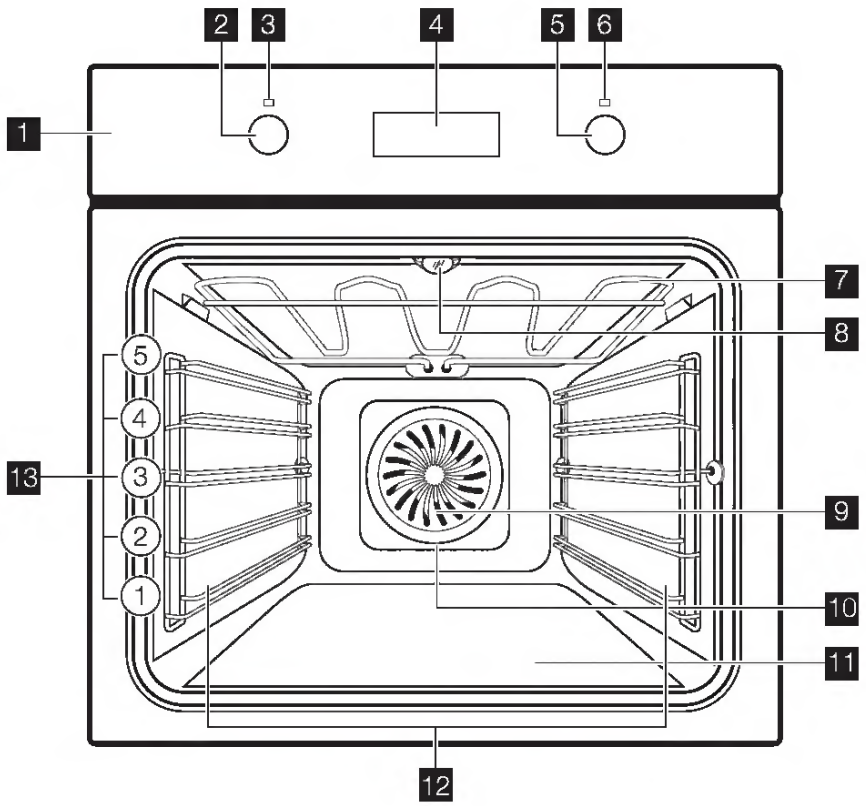
## Disposal of the appliance

- To prevent the risk of physical injury or damage
  - Disconnect the appliance from the power supply.
  - Cut off the mains cable and discard it.
  - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

# PRODUCT DESCRIPTION

## General overview




1 Control panel
2 Control knob for oven functions
3 Power lamp/symbol
4 Electronic programmer
5 Control knob for temperature
6 Temperature lamp/symbol/indicator
7 Heating element
8 Oven lamp
9 Fan
10 Rear wall heating element

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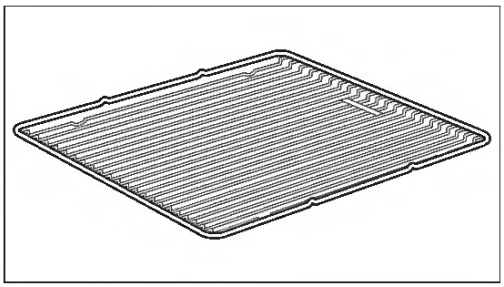
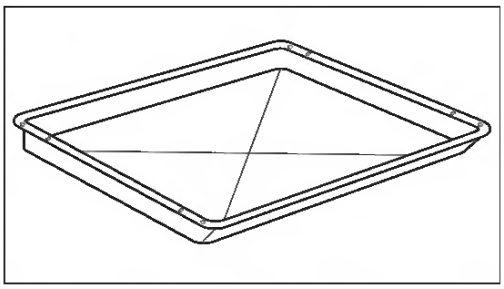
11 Bottom heat
12 Shelf support, removable
13 Shelf positions

## Accessories

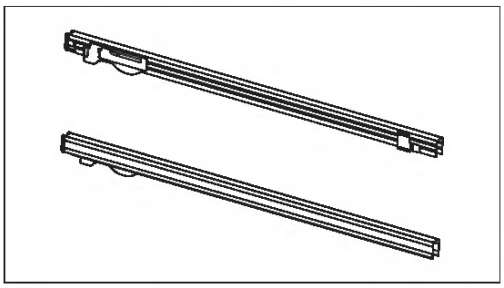
- **Wire shelf**
  For cookware, cake tins, roasts.



- **Combi pan**
  For cake and biscuits. To bake and roast or as pan to collect fat.



- **Telescopic runners**
  For shelves and trays.



# BEFORE FIRST USE

**WARNING!**
Refer to "Safety information" chapter.

## Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

Refer to chapter "Care and Cleaning".

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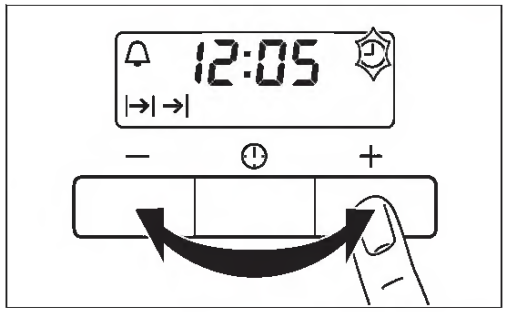
## Setting the time

The oven only operates after time set.

When you connect the appliance to the electrical supply or in case of a power cut, the Time function indicator flashes automatically.
To set the current time use " + " or " - " button.
After approximately 5 seconds, the flashing stops and the display shows the time of day set.




For time change you must not set an automatic function (Duration |→| or End →|) at the same time.

# DAILY USE

**WARNING!**
Refer to "Safety information" chapter.

To use the appliance, press the control knob. The control knob comes out.

## Activating and deactivating the appliance

1. Turn the control knob for the oven functions to select an oven function.
2. Turn the control knob for the temperature to select a temperature.
3. To deactivate the appliance turn the control knobs for the oven functions and temperature to off position.

**Knob symbol, indicator or lamp (depends on the model - refer to the appliance overview):**

- The indicator comes on when the oven heats up.
- The lamp comes on when the appliance operates.
- The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.

## Oven Functions

| Oven function | | Application |
|---|---|---|
| | Light | Use this function to light up the oven interior. |
| | True Fan Cooking | To bake maximum on three oven levels at the same time. Decrease the oven temperatures (20-40 °C) compared with Conventional. And to dry food. |
| | Pizza Setting | To bake on one oven level food with a more intensive browning and a crispy base. Decrease the oven temperatures (20-40 °C) compared with Conventional |

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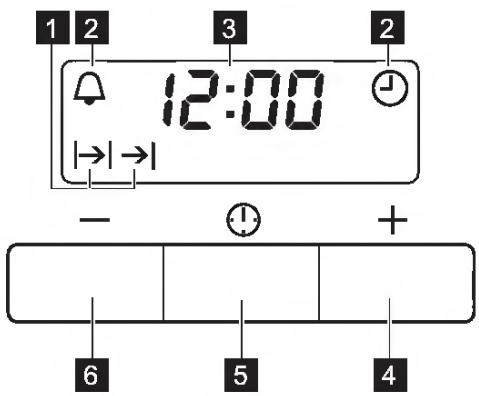
| Oven function | | Application |
|---|---|---|
| | Conventional Cooking | To bake and roast on one oven level. |
| | Bottom Heat | To bake cakes with crispy or crusty bases and to preserve food |
| | Defrost | To defrost frozen food. |
| | Grilling | To grill flat food in the middle of the grill and to toast. |
| | Fast Grilling | To grill flat food in large quantities and to toast. |
| | Turbo Grilling | To roast larger joints of meat or poultry on one level. Also for browning food e.g. gratin. |

## Electronic programmer

1 Function indicators
2 Function indicators
3 Time display
4 Button "+"
5 Selection button
6 Button "-"



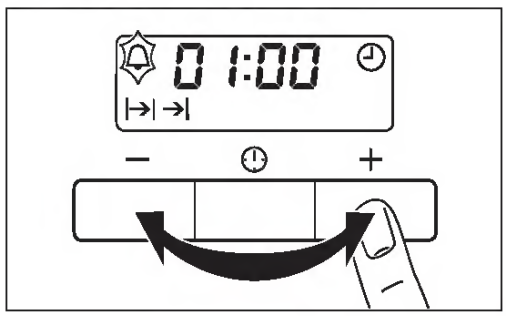

# CLOCK FUNCTIONS

## Setting the clock functions

1. Set an oven function and temperature (necessary only for Duration and End).
2. Push the Selection button again and again until necessary function indicator flashes.
3. To set the time for Minute minder, Duration or End, use "+" or "-" button.

   The related function indicator comes on.

   When the time period is completed, the function indicator flashes and an acoustic signal sounds for 2 minutes.

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With the functions Duration |→| and End →| the oven stops automatically.

4. Push any button to stop the signal.
5. Turn the oven functions control knob and the temperature control knob to off position.

| Clock function | | Application |
|---|---|---|
| | Time of day | Shows the time. To set, change or check the time. |
| | Minute minder | To set a countdown time.<br>A signal sounds, after the time period is completed.<br>**This function has no effect on the operation of the oven.** |
| \|→\| | Duration | To set how long the oven has to be in operation |
| →\| | End | To set the switch-off time for an oven function |

Duration |→| and End →| can be used at the same time, if the oven is to be switched on and off automatically later. In this case first set Duration |→|, then End →|.

## Cancelling the clock functions

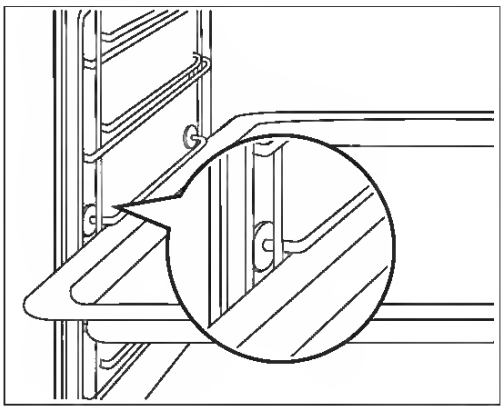
1. Push the Selection button again and again until necessary function indicator flashes.
2. Push and hold button "- ".
   After some seconds the clock function goes out.

# USING THE ACCESSORIES

**WARNING!**
Refer to "Safety information" chapter.

## Installing the Oven Accessories

The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars causes the anti-tilt safety for the oven accessories.



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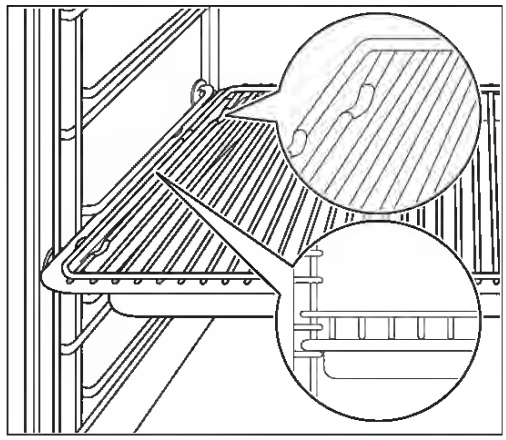
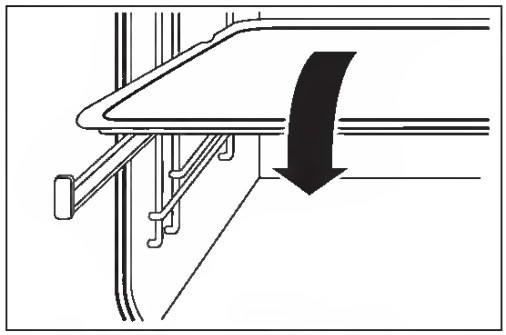
**Installing the wire shelf and the deep pan together**
Put the wire shelf on the deep pan. Push the deep pan between the guide-bars of one of the oven levels.

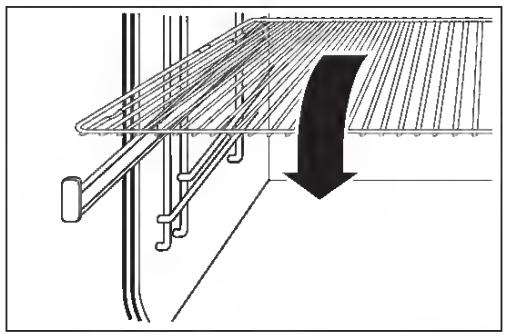


## Telescopic runners - Inserting the Oven Accessories

Put the baking tray or the deep pan on the telescopic runners.

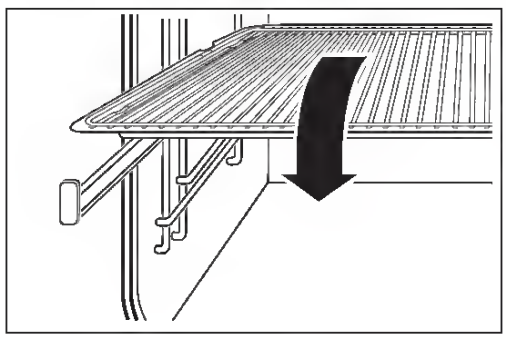


Put the wire shelf on the telescopic runners so that the feet point downwards.



The high rim around the wire shelf is an additional device to prevent cookware from slipping.

**Inserting the wire shelf and the deep pan together**
Put the wire shelf on the deep pan. Put the wire shelf and the deep pan on the telescopic runners.



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# ADDITIONAL FUNCTIONS

## Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

# HELPFUL HINTS AND TIPS

## Inner side of door

In some models on the inner side of the door you can find:

- the numbers of the shelf positions (selected models)
- information about the heating functions, recommended shelf positions and temperatures for typical dishes (selected models).

The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

## Baking

General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

## Baking on one level:

Baking in tins

| Type of baking | Oven function | Shelf position | Temperature °C | Time in min. |
|---|---|---|---|---|
| Ring cake or brioche | True Fan Cooking | 1 | 150 - 160 | 50 - 70 |

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| Type of baking | Oven function | Shelf position | Temperature °C | Time in min. |
|---|---|---|---|---|
| Madeira cake/ fruit cakes | True Fan Cooking | 1 | 140 - 160 | 70 - 90 |
| Sponge cake | True Fan Cooking | 2 | 140 - 150 | 35 - 50 |
| Sponge cake | Conventional Cooking | 2 | 160 | 35 - 50 |
| Flan base - short pastry | True Fan Cooking | 2 | 170-180 [1)] | 10 - 25 |
| Flan base - sponge mixture | True Fan Cooking | 2 | 150 - 170 | 20 - 25 |
| Apple pie (2tins Ø20cm, diagonally off set) | True Fan Cooking | 2 | 160 | 60 - 90 |
| Apple pie (2tins Ø20cm, diagonally off set) | Conventional Cooking | 1 | 180 | 70 - 90 |
| Cheesecake | Conventional Cooking | 1 | 170 - 190 | 60 - 90 |

1) Pre-heat the oven

**Cakes/pastries/breads on baking trays**

| Type of baking | Oven function | Shelf position | Temperature °C | Time in min |
|---|---|---|---|---|
| Plaited bread/ bread crown | Conventional Cooking | 3 | 170 - 190 | 30 - 40 |
| Christmas stollen | Conventional Cooking | 2 | 160 - 180 [1)] | 50 - 70 |
| Bread (rye bread)<br>1 First part of baking process<br>2 Second part of baking process | Conventional Cooking | 1 | 1 230[1)]<br>2 160 - 180 | 1 20<br>2 30 - 60 |
| Cream puffs/ eclairs | Conventional Cooking | 3 | 190 - 210 [1)] | 20 - 35 |
| Swiss roll | Conventional Cooking | 3 | 180 - 200 [1)] | 10 - 20 |
| Cake with crumble topping (dry) | True Fan Cooking | 3 | 150 - 160 | 20 - 40 |
| Buttered almond cake/sugar cakes | Conventional Cooking | 3 | 190 - 210 [1)] | 20 - 30 |

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| Type of baking | Oven function | Shelf position | Temperature °C | Time in min. |
|---|---|---|---|---|
| Fruit flans (made with yeast dough/ sponge mixture) 2) | True Fan Cooking | 3 | 150 | 35 - 55 |
| Fruit flans (made with yeast dough/ sponge mixture) 2) | Conventional Cooking | 3 | 170 | 35 - 55 |
| Fruit flans made with short pastry | True Fan Cooking | 3 | 160 - 170 | 40 - 80 |
| Yeast cakes with delicate toppings (e. g, quark, cream, custard) | Conventional Cooking | 3 | 160 - 180 1) | 40 - 80 |

1) Pre-heat the oven
2) Use deep pan

**Biscuits**

| Type of baking | Oven function | Shelf position | Temperature °C | Time in min. |
|---|---|---|---|---|
| Short pastry biscuits | True Fan Cooking | 3 | 150 - 160 | 10 - 20 |
| Short bread/ Pastry Stripes | True Fan Cooking | 3 | 140 | 20 - 35 |
| Short bread/ Pastry Stripes | Conventional Cooking | 3 | 160 1) | 20 - 30 |
| Biscuits made with sponge mixture | True Fan Cooking | 3 | 150 - 160 | 15 - 20 |
| Pastries made with egg white, merungues | True Fan Cooking | 3 | 80 - 100 | 120 - 150 |
| Macaroons | True Fan Cooking | 3 | 100 - 120 | 30 - 50 |
| Biscuits made with yeast dough | True Fan Cooking | 3 | 150 - 160 | 20 - 40 |
| Puff pastries | True Fan Cooking | 3 | 170 - 180 1) | 20 - 30 |
| Rolls | True Fan Cooking | 3 | 160 1) | 10 - 25 |
| Rolls | Conventional Cooking | 3 | 190 - 210 1) | 10 - 25 |
| Small cakes (20per tray) | True Fan Cooking | 3 | 150 1) | 20 - 35 |

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| Type of baking | Oven function | Shelf position | Temperature °C | Time in min. |
|---|---|---|---|---|
| Small cakes (20per tray) | Conventional Cooking | 3 | 170[1)] | 20 - 30 |

1) Pre-heat the oven

## Multileveled Baking

**Cakes/pastries/breads on baking trays**

| Type of baking | True Fan Cooking | | Temperature in °C | Time in min |
|---|---|---|---|---|
| | Shelf position | | | |
| | 2 levels | 3 levels | | |
| Cream puffs/ Eclairs | 1/4 | - | 160 - 180 [1)] | 25 - 45 |
| Dry streusel cake | 1/4 | - | 150 - 160 | 30 - 45 |

1) Pre-heat the oven

**Biscuits/small cakes/pastries/rolls**

| Type of baking | True Fan Cooking | | Temperature in °C | Time in min |
|---|---|---|---|---|
| | Shelf position | | | |
| | 2 levels | 3 levels | | |
| Short pastry biscuits | 1/4 | 1/3/5 | 150 - 160 | 20 - 40 |
| Short bread/ Pastry Stripes | 1/4 | 1/3/5 | 140 | 25 - 50 |
| Biscuits made with sponge mixture | 1/4 | - | 160 - 170 | 25 - 40 |
| Biscuits made with egg white, meringues | 1/4 | - | 80 - 100 | 130 - 170 |
| Macaroons | 1/4 | - | 100 - 120 | 40 - 80 |
| Biscuits made with yeast dough | 1/4 | - | 160 - 170 | 30 - 60 |
| Puff pastries | 1/4 | - | 170 - 180 [1)] | 30 - 50 |
| Rolls | 1/4 | - | 180 | 30 - 55 |
| Small cakes (20per tray) | 1/4 | - | 150[1)] | 25 - 40 |

1) Pre-heat the oven

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## Tips on baking

| Baking results | Possible cause | Remedy |
|---|---|---|
| The cake is not browned enough underneath | Wrong shelf position | Place cake lower |
| The cake sinks (becomes soggy, lumpy, streaky) | Oven temperature too high | Use a slightly lower setting |
| The cake sinks (becomes soggy, lumpy, streaky) | Baking time too short | Set a longer baking time. **Baking times cannot be reduced by setting higher temperatures** |
| The cake sinks (becomes soggy, lumpy, streaky) | Too much liquid in the mixture | Use less liquid. Pay attention to mixing times, especially if using mixing machines |
| Cake is too dry | Oven temperature too low | Set oven temperature higher |
| Cake is too dry | Baking time too long | Set a shorter baking time |
| Cake browns unevenly | Oven temperature too high and baking time too short | Set a lower oven temperature and a longer baking time |
| Cake browns unevenly | Mixture is unevenly distributed | Spread the mixture evenly on the baking tray |
| Cake does not cook in the baking time given | Temperature too low | Use a slightly higher oven setting |

**Bakes and gratins**

| Dish | Oven function | Shelf position | Temperature °C | Time in min. |
|---|---|---|---|---|
| Pasta bake | Conventional Cooking | 1 | 180 - 200 | 45 - 60 |
| Lasagne | Conventional Cooking | 1 | 180 - 200 | 25 - 40 |
| Vegetables au gratin [1)] | Turbo Grilling or True Fan Cooking | 1 | 160 - 170 | 15 - 30 |
| Baguettes topped with melted cheese | Turbo Grilling or True Fan Cooking | 1 | 160 - 170 | 15 - 30 |
| Sweet bakes | Conventional Cooking | 1 | 180 - 200 | 40 - 60 |
| Fish bakes | Conventional Cooking | 1 | 180 - 200 | 30 - 60 |
| Stuffed vegetables | Turbo Grilling or True Fan Cooking | 1 | 160 - 170 | 30 - 60 |

1) Pre-heat the oven

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## Roasting

### Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in a roasting tin with a lid. This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.

## Roasting with Turbo Grilling

**Beef**

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time min. |
|---|---|---|---|---|---|
| Pot roast | 1-1.5 kg | Conventional Cooking | 1 | 230 | 120 - 150 |
| Roast beef or fillet rare | per cm of thickness | Turbo Grilling | 1 | 190 - 200 [1)] | 5 - 6 |
| Roast beef or fillet medium | per cm of thickness | Turbo Grilling | 1 | 180 - 190 [1)] | 6 - 8 |
| Roast beef or fillet well done | per cm of thickness | Turbo Grilling | 1 | 170 - 180 [1)] | 8 - 10 |

1) Pre-heat the oven

**Pork**

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time min. |
|---|---|---|---|---|---|
| Shoulder, neck, ham joint | 1-1.5 kg | Turbo Grilling | 1 | 160 - 180 | 90 - 120 |
| Chop, spare rib | 1-1.5 kg | Turbo Grilling | 1 | 170 - 180 | 60 - 90 |
| Meat loaf | 750 g-1 kg | Turbo Grilling | 1 | 160 - 170 | 50 - 60 |
| Porkknuckle (pre-cooked) | 750 g-1 kg | Turbo Grilling | 1 | 150 - 170 | 90 - 120 |

**Veal**

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time min. |
|---|---|---|---|---|---|
| Roast veal | 1 kg | Turbo Grilling | 1 | 160 - 180 | 90 - 120 |
| Knuckle of veal | 1.5-2 kg | Turbo Grilling | 1 | 160 - 180 | 120 - 150 |

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**Lamb**

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time min. |
|---|---|---|---|---|---|
| Leg of lamb, roast lamb | 1-1.5 kg | Turbo Grilling | 1 | 150 - 170 | 100 - 120 |
| Saddle of lamb | 1-1.5 kg | Turbo Grilling | 1 | 160 - 180 | 40 - 60 |

**Game**

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time min. |
|---|---|---|---|---|---|
| Saddle of hare, leg of hare | up to 1 kg | Conventional Cooking | 1 | 230 [1)] | 30 - 40 |
| Saddle of venison | 1.5-2 kg | Conventional Cooking | 1 | 210 - 220 | 35 - 40 |
| Haunch of venison | 1.5-2 kg | Conventional Cooking | 1 | 180 - 200 | 60 - 90 |

1) Pre-heat the oven

**Poultry**

| Type of meat | Quantity | Oven function | Shelf position | Temperature C | Time min. |
|---|---|---|---|---|---|
| Poultry portions | 200-250g each | Turbo Grilling | 1 | 200 - 220 | 30 - 50 |
| Half chicken | 400-500g each | Turbo Grilling | 1 | 190 - 210 | 35 - 50 |
| Chicken, poulard | 1-1.5 kg | Turbo Grilling | 1 | 190 - 210 | 50 - 70 |
| Duck | 1.5-2 kg | Turbo Grilling | 1 | 180 - 200 | 80 - 100 |
| Goose | 3.5-5 kg | Turbo Grilling | 1 | 160 - 180 | 120 - 180 |
| Turkey | 2.5-3.5 kg | Turbo Grilling | 1 | 160 - 180 | 120 - 150 |
| Turkey | 4-6 kg | Turbo Grilling | 1 | 140 - 160 | 150 - 240 |

**Fish (steamed)**

| Type of meat | Quantity | Oven function | Shelf position | Temperature °C | Time min. |
|---|---|---|---|---|---|
| Whole fish | 1-1.5 kg | Conventional Cooking | 1 | 210 - 220 | 40 - 60 |

## Grilling

Always grill with the maximum temperature setting.

**CAUTION!**
Always grill with the oven door closed.

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Always pre-heat the empty oven with the grill functions for 5 minutes.

- Set the shelf in the shelf position as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf position.
- Grill only flat pieces of meat or fish.

**Grilling**

| Food to be grilled | Shelf position | Temperature | Time in min. | |
|---|---|---|---|---|
| | | | 1st side | 2nd side |
| Roast beef | 2 | 210 - 230 | 30 - 40 | 30 - 40 |
| Filet of beef | 3 | 230 | 20 - 30 | 20 - 30 |
| Back of pork | 2 | 210 - 230 | 30 - 40 | 30 - 40 |
| Back of veal | 2 | 210 - 230 | 30 - 40 | 30 - 40 |
| Back of lamb | 3 | 210 - 230 | 25 - 35 | 20 - 25 |
| Whole Fish, 500-1000g | 3/4 | 210 - 230 | 15 - 30 | 15 - 30 |

**Fast Grilling**

| Food to be grilled | Shelf position | Time in min. | |
|---|---|---|---|
| | | 1st side | 2nd side |
| Burgers | 4 | 8 - 10 | 6 - 8 |
| Pork fillet | 4 | 10 - 12 | 6 - 10 |
| Sausages | 4 | 10 - 12 | 6 - 8 |
| Fillet steaks, veal steaks | 4 | 7 - 10 | 6 - 8 |
| Toast [1)] | 5 | 1 - 3 | 1 - 3 |
| Toast with topping | 4 | 6 - 8 | - |

1) Pre-heat the oven

## Pizza Setting

| Type of baking | Shelf position | Temperature °C | Time Min. |
|---|---|---|---|
| Pizza (thin crust) | 2 | 200 - 230 [1)2)] | 15 - 20 |
| Pizza (with a lot of topping) | 2 | 180 - 200 | 20 - 30 |
| Tarts | 1 | 180 - 200 | 40 - 55 |
| Spinach flan | 1 | 160 - 180 | 45 - 60 |
| Quiche Lorraine | 1 | 170 - 190 | 45 - 55 |
| Swiss Flan | 1 | 170 - 190 | 45 - 55 |
| Apple cake, covered | 1 | 150 - 170 | 50 - 60 |
| Vegetable pie | 1 | 160 - 180 | 50 - 60 |

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| Type of baking | Shelf position | Temperature °C | Time Min. |
|---|---|---|---|
| Unleavened bread | 2 | 230 - 250[1)] | 10 - 20 |
| Puff pastry flan | 2 | 160 - 180 [1)] | 45 - 55 |
| Flammekuchen (Pizza-like dish from Alsace) | 2 | 230 - 250[1)] | 12 - 20 |
| Piroggen (Russian version of calzone) | 2 | 180 - 200 [1)] | 15 - 25 |

1) Pre-heat the oven
2) Use deep pan

## Defrosting

Remove the food packaging. Put the food on a plate.
Do not cover it with a bowl or a plate. This can extend the defrost time.
Use the first oven shelf position. The one on the bottom.

| Dish | Defrosting time in min. | Further defrosting time in min. | Comment |
|---|---|---|---|
| Chicken, 1000 g | 100 - 140 | 20 - 30 | Place the chicken on an up-turned saucer placed on a large plate Turn halfway through |
| Meat, 1000 g | 100 - 140 | 20 - 30 | Turn halfway through |
| Meat, 500 g | 90 - 120 | 20 - 30 | Turn halfway through |
| Trout, 150 g | 25 - 35 | 10 - 15 | - |
| Strawberries, 300 g | 30 - 40 | 10 - 20 | - |
| Butter, 250 g | 30 - 40 | 10 - 15 | - |
| Cream, 2 x 200 g | 80 - 100 | 10 - 15 | Cream can also be whipped when still slightly frozen in places |
| Gateau, 1400 g | 60 | 60 | - |

## Drying - True Fan Cooking

Cover the oven shelves with baking parchment.
For best results: deactivate the appliance after half the time required. Open the appliance door and let the appliance cool down. After that finish the drying process.

**Vegetables**

| Food to be dried | Shelf position | | Temperature in °C | Time in hours (Guideline) |
|---|---|---|---|---|
| | 1 level | 2 levels | | |
| Beans | 3 | 1/4 | 60 - 70 | 6 - 8 |
| Peppers | 3 | 1/4 | 60 - 70 | 5 - 6 |
| Vegetables for sour | 3 | 1/4 | 60 - 70 | 5 - 6 |

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| Food to be dried | Shelf position | | Temperature in °C | Time in hours (Guideline) |
|---|---|---|---|---|
| | 1 level | 2 levels | | |
| Mushrooms | 3 | 1/4 | 50 - 60 | 6 - 8 |
| Herbs | 3 | 1/4 | 40 - 50 | 2 - 3 |

Fruit

| Food to be dried | Shelf position | | Temperature in °C | Time in hours (Guideline) |
|---|---|---|---|---|
| | 1 level | 2 levels | | |
| Plums | 3 | 1/4 | 60 - 70 | 8 - 10 |
| Apricots | 3 | 1/4 | 60 - 70 | 8 - 10 |
| Apple slices | 3 | 1/4 | 60 - 70 | 6 - 8 |
| Pears | 3 | 1/4 | 60 - 70 | 6 - 9 |

## Information on acrylamides

**Important!** According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

# CARE AND CLEANING

**WARNING!**
Refer to "Safety information" chapter.

Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can cause a damage to the nonstick coating.

## Shelf support

You can remove the shelf support to clean the side walls.

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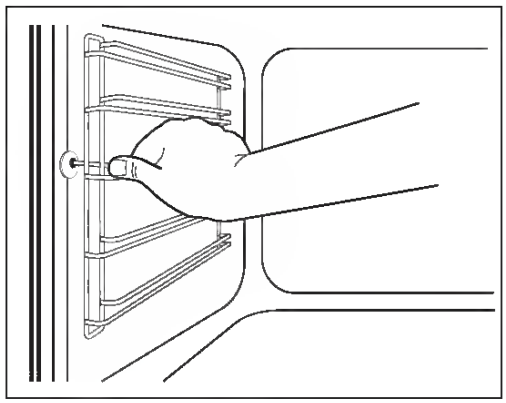
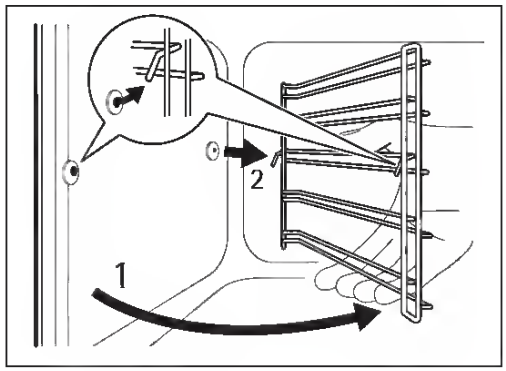
Removing the shelf support

1. Pull the front of the shelf support away from the side wall.



2. Pull the shelf support from the back of the side wall to remove it.




To install the shelf support follow the procedure in reverse.

**Valid with telescopic runners:**
The retaining pins on the telescopic shelf runners must point to the front!

## Oven lamp

**WARNING!**
There is a risk of electrical shock.
The oven lamp and the lamp glass cover can be hot.

**Before you change the oven lamp:**

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

**CAUTION!**
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

Replacing the oven lamp:

1. You can find the lamp glass cover at the cavity ceiling.
   Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. If necessary, replace the oven lamp with applicable 300°C heat-resistant oven lamp.

Use the same oven lamp type.

4. Install the glass cover.

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## Ceiling

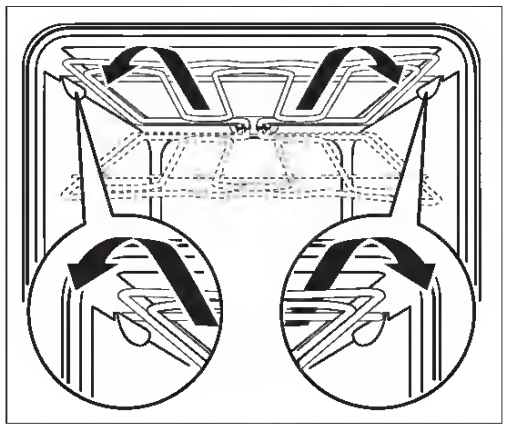
You can fold down the heating element on the ceiling to clean the ceiling easily.

**WARNING!**
Before you fold down the heating element deactivate the appliance. Make sure that the appliance is cold. There is a risk of burns!

Folding down the heating element

1. Remove the shelf supports.
2. Hold the heating element with the two hands at the front
3. Pull it forwards against the spring pressure and out along the support on both sides.
4. The heating element folds down.

   The ceiling is ready to clean.



Installing the heating element

1. Install the heating element in opposite sequence.

Install the heating element correctly on the two sides above the support on the inner wall of the appliance.

2. Install the shelf supports.

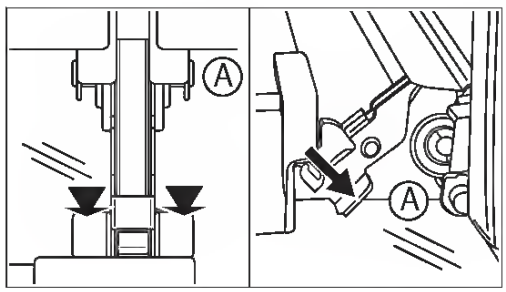
## Door and glass panels

To clean the door, remove it.

**CAUTION!**
Be careful when you remove the door from the appliance. The door is heavy!

Removing the door

1. Open the door as far as it goes.
2. Fully press clamping levers (A) on the two door hinges.
3. Close the door until the first position (angle approximately 70°).
4. Hold of the door with one hand on each side and pull it away from the at an up angle.




To install the door follow the procedure in reverse.

The number of glass panels if different for the different models.

**CAUTION!**
Put the door with the outer side down on a soft and level surface to prevent scratches.

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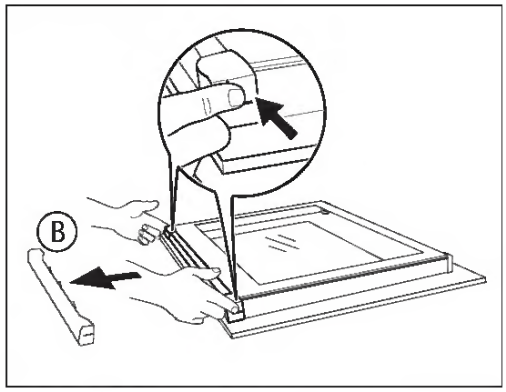
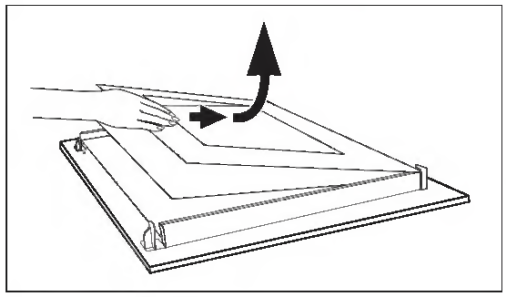
Removing and cleaning the door glass panels

1. Remove the door.
2. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
3. Pull the door trim to the front to remove it.




4. Hold the door glass panels on their top edge one by one and pull them up out of the guide
5. Clean the door glass panels.



To install panels follow the procedure in reverse. Install the smaller panel first, then the larger.

# WHAT TO DO IF...

**WARNING!**
Refer to "Safety information" chapter.

| Problem | Possible cause | Remedy |
|---|---|---|
| The oven does not heat up | The oven is not switched on | Switch on the oven |
| The oven does not heat up | The clock is not set | Set the clock |
| The oven does not heat up | The necessary settings are not set | Control the settings |
| The oven does not heat up | The fuse in the fuse box is released | Control the fuse. If the fuse is released more than one time, refer to a qualified electrician. |
| The oven lamp does not operate | The oven lamp is defective | Replace the oven lamp |
| Steam and condensation settle on the food and in the oven cavity | You left the dish in the oven for too long | Do not leave the dishes in the oven for longer than 15-20 minutes after the cooking process ends |
| The display shows "12.00" | A power cut | Reset the clock |

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

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The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.) .....

Product number (PNC) .....

Serial number (S.N.) .....

# ENVIRONMENT CONCERNS

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

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